



THE GROSVENOR  
• STOCKBRIDGE •

## À LA CARTE

### NIBBLES

Gordal olives (df,vg)	£5.50
Focaccia with balsamic & olive oil (df,vg)	£5.50
Tomato & basil bruschetta (df,vg,gf*)	£5.50
Cherry peppers ~ <i>Stuffed with cream cheese &amp; honey</i> (gf)	£6.00
Bang bang cauliflower ~ <i>Chilli &amp; sesame seeds</i> (gf*,vg)	£6.00
Meatballs in tomato & basil sauce (gf,df)	£6.50
Trout croquettes with lemon mayonnaise	£6.50
Crispy squid with aioli	£5.50/£10
Charcuterie & cheese (df*)	£28

### STARTERS

Grilled asparagus ~ <i>Scotch quail egg, chorizo, horseradish cream</i> (gf*,df)	£14
Grilled mackerel ~ <i>Beetroot &amp; apple salsa, piccalilli purée, yoghurt</i> (gf)	£15
Pan-seared scallops ~ <i>Cauliflower purée, peas, bacon, caviar</i> (gf)	£18
Roasted beetroot salad ~ <i>Mixed leaves, goat's cheese, walnuts, orange</i> (gf,df,vg)	£9/14
Burrata on toast ~ <i>Honey-glazed peaches, balsamic glaze, rocket</i>	£13

### MAINS

ChalkStream trout ~ <i>Horseradish mashed potato, shaved fennel, watercress velouté</i> (gf)	£29
Lamb rump ~ <i>Parsnip &amp; carrot purée honey-glazed beetroot, red wine jus</i> (gf)	£32
Crab linguine ~ <i>Chilli, shallot, white wine, spring onions, Parmesan</i>	£29
Garden pea risotto ~ <i>Artichoke, sun-dried tomatoes, goat's cheese crumble</i> (gf,df*,vg*)	£20
Chicken schnitzel ~ <i>Caper butter sauce, fries, mixed leaves</i> (df*)	£24
Roasted plaice ~ <i>Caper butter sauce, baby shrimps, crispy kale, new potatoes</i> (gf*,df*)	£32
8oz Tangley Estate sirloin steak ~ <i>Café de Paris butter, fries</i> , (gf*,df*)	£32
Tangley Estate burger ~ <i>6oz beef, burger sauce, brioche bun, fries</i>	£22
<i>Additions: crispy bacon £1.50, fried egg £2</i>	

### SIDES

Tenderstem broccoli & almonds (gf,df,vg)	£6
Mixed leaves salad (gf,df,vg)	£5
Buttered new potatoes (gf,df*,vg*)	£6
Braised red cabbage (gf)	£6
Creamed spinach (gf,df*)	£5
Fries (df,vg)	£6

### DESSERTS

Sticky toffee pudding ~ <i>Toffee sauce, vanilla ice cream, walnuts</i>	£10.50
Rhubarb pavlova ~ <i>Vanilla mousse, rhubarb compote &amp; vanilla ice cream</i> (gf,df,vg)	£12.50
Caramelised chocolate mousse ~ <i>White chocolate sponge, sesame tuile, tonka chantilly</i>	£12.50
Citrus tart ~ <i>Key lime base, grapefruit and orange segments, lemon sorbet</i>	£12.50
Seasonal ice cream, two scoops (please ask for flavours)	£8
Selection of artisan British cheeses	£18
<i>Snowdonia Black Bomber, Rosary Ash goat's cheese, Bath Blue, grapes, celery, chilli jam, Damsel's crackers</i>	

Please inform your server of any food allergies or dietary requirements before placing your order.  
Dishes marked (gf\*), (df\*) or (vg\*) can be adapted but may not be suitable for guests with allergies.  
A discretionary service charge of 12.5% will be added to your bill.